

# Given Names Deactivated Family Name Deactivated

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

44  
papers

1,492  
citations

22  
h-index

38  
g-index

49  
ext. papers

2,127  
ext. citations

6.9  
avg, IF

5.35  
L-index

#	Paper	IF	Citations
44	Current advances in the anti-inflammatory effects and mechanisms of natural polysaccharides.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-21	11.5	8
43	Dual Role of Acid Rain and <i>Pyricularia oryzae</i> on Growth, Photosynthesis and Chloroplast Ultrastructure in Rice Seedlings. <i>Agronomy</i> , <b>2022</b> , 12, 567	3.6	0
42	Preparation and characterization of <i>Sargassum pallidum</i> polysaccharide nanoparticles with enhanced antioxidant activity and adsorption capacity.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 208, 196-207	7.9	0
41	Characterization of a novel starch-based foam with a tunable release of oxygen.. <i>Food Chemistry</i> , <b>2022</b> , 389, 133062	8.5	
40	A polysaccharide from Tratt fruit attenuates high-fat diet-induced intestinal barrier dysfunction and inflammation in mice by modulating the gut microbiota.. <i>Food and Function</i> , <b>2021</b> ,	6.1	5
39	Identification of polyphenols from <i>Rosa roxburghii</i> Tratt pomace and evaluation of in vitro and in vivo antioxidant activity.. <i>Food Chemistry</i> , <b>2021</b> , 377, 131922	8.5	9
38	In vitro digestibility and prebiotic activities of a bioactive polysaccharide from <i>Moringa oleifera</i> leaves. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13944	3.3	2
37	Antioxidant and digestion properties of polysaccharides from <i>Rosa roxburghii</i> Tratt fruit and polysaccharide-iron (III) complex. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15617	2.1	2
36	Physicochemical properties and bioactivity of polysaccharides from <i>Sargassum pallidum</i> by fractional ethanol precipitation. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3536-3545	2.8	3
35	Preparation and characterization of chitosan-based edible active films incorporated with <i>Sargassum pallidum</i> polysaccharides by ultrasound treatment. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 183, 473-480	7.9	5
34	Metal-Organic Framework Based on $\beta$ -Cyclodextrin Gives High Ethylene Gas Adsorption Capacity and Storage Stability. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2020</b> , 12, 34095-34104	9.5	27
33	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 326-335	7.9	28
32	Structural characterization and immune enhancement activity of a novel polysaccharide from <i>Moringa oleifera</i> leaves. <i>Carbohydrate Polymers</i> , <b>2020</b> , 234, 115897	10.3	38
31	Polysaccharide from Tratt Fruit Attenuates Hyperglycemia and Hyperlipidemia and Regulates Colon Microbiota in Diabetic Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 147-159	5.7	49
30	Changes of digestive and fermentation properties of <i>Sargassum pallidum</i> polysaccharide after ultrasonic degradation and its impacts on gut microbiota. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 1443-1450	7.9	19
29	Physicochemical, functional, and antioxidant properties of dietary fiber from <i>Rosa roxburghii</i> Tratt fruit modified by physical, chemical, and biological enzyme treatments. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14858	2.1	5
28	Pickering emulsion gel stabilized by octenylsuccinate quinoa starch granule as lutein carrier: Role of the gel network. <i>Food Chemistry</i> , <b>2020</b> , 305, 125476	8.5	70

27	Temperature-sensitive polyurethane (TSPU) film incorporated with carvacrol and cinnamyl aldehyde: antimicrobial activity, sustained release kinetics and potential use as food packaging for Cantonese-style moon cake. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 293-302	3.8	11
26	Ultrasonic degradation effects on the physicochemical, rheological and antioxidant properties of polysaccharide from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , <b>2020</b> , 239, 116230	10.3	32
25	Annealing improves the concentration and controlled release of encapsulated ethylene in V-type starch. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 141, 947-954	7.9	18
24	Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size. <i>Food Chemistry</i> , <b>2019</b> , 283, 437-444	8.5	34
23	Effect of Octenylsuccinylation of Oxidized Cassava Starch on Grease Resistance and Waterproofing of Food Wrapping Paper. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800284	2.3	4
22	Characterization, functional and biological properties of degraded polysaccharides from <i>Hylocereus undatus</i> flowers. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13973	2.1	5
21	Physicochemical characterization, antioxidant and hypoglycemic activities of selenized polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 132, 308-315	7.9	34
20	CO inclusion complexes of Granular V-type crystalline starch: Structure and release kinetics. <i>Food Chemistry</i> , <b>2019</b> , 289, 145-151	8.5	12
19	Preliminary characterization, antioxidant and α-glucosidase inhibitory activities of polysaccharides from <i>Mallotus furetianus</i> . <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 307-315	10.3	48
18	Physicochemical characterization, potential antioxidant and hypoglycemic activity of polysaccharide from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 139, 1009-1017	7.9	22
17	Combining in vitro digestion model with cell culture model: Assessment of encapsulation and delivery of curcumin in milled starch particle stabilized Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 139, 917-924	7.9	22
16	Chemical Cross-Linking Controls in Vitro Fecal Fermentation Rate of High-Amylose Maize Starches and Regulates Gut Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13728-13736	5.7	22
15	Sulfated modification, characterization, antioxidant and hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 121, 407-414	7.9	53
14	Physicochemical characterization and in vitro hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> by microwave-assisted aqueous two-phase extraction. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 109, 357-368	7.9	62
13	Structural characterization and in vitro fermentation of a novel polysaccharide from <i>Sargassum thunbergii</i> and its impact on gut microbiota. <i>Carbohydrate Polymers</i> , <b>2018</b> , 183, 230-239	10.3	93
12	Physicochemical, functional, and biological properties of water-soluble polysaccharides from <i>Rosa roxburghii</i> Tratt fruit. <i>Food Chemistry</i> , <b>2018</b> , 249, 127-135	8.5	139
11	Effects of palm oil on structural and in vitro digestion properties of cooked rice starches. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 1080-1085	7.9	40
10	Encapsulation of lutein into swelled cornstarch granules: Structure, stability and in vitro digestion. <i>Food Chemistry</i> , <b>2018</b> , 268, 362-368	8.5	30

9	Particle size affects structural and in vitro digestion properties of cooked rice flours. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 160-167	7.9	29
8	Optimization of microwave-assisted extraction of <i>Sargassum thunbergii</i> polysaccharides and its antioxidant and hypoglycemic activities. <i>Carbohydrate Polymers</i> , <b>2017</b> , 173, 192-201	10.3	98
7	Physicochemical properties and in vitro bioaccessibility of lutein loaded emulsions stabilized by corn fiber gums. <i>RSC Advances</i> , <b>2017</b> , 7, 38243-38250	3.7	22
6	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , <b>2017</b> , 155, 261-270	10.3	81
5	Preparation of <i>Prunella vulgaris</i> polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 671-9	7.9	21
4	Adulteration Identification of Commercial Honey with the C-4 Sugar Content of Negative Values by an Elemental Analyzer and Liquid Chromatography Coupled to Isotope Ratio Mass Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 3258-65	5.7	43
3	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from <i>Prunella vulgaris</i> . <i>Food and Function</i> , <b>2015</b> , 6, 1557-67	6.1	28
2	Kafirin Nanoparticle-Stabilized Pickering Emulsions as Oral Delivery Vehicles: Physicochemical Stability and in Vitro Digestion Profile. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 10263-70	5.7	139
1	Effects of maltose on stability and rheological properties of orange oil-in-water emulsion formed by OSA modified starch. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 79-86	10.6	73